PIES
Pet-Rit

PET-RITZ PIE SHELLS

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PET-RITZ PIE SHELLS

COOKING INSTRUCTIONS

For Empty Baked Crust

1. Preheat oven and cookie sheet to 400°F.
2. Take pie crust from freezer, let thaw 10 minutes. Prick bottom and sides thoroughly with fork.
3. Bake on preheated cookie sheet near center of oven 10 minutes, or until brown.

For Single-Crust Pie

1. Preheat oven and cookie sheet as individual recipe directs (usually about 375°F.).
2. Prepare filling. Take pie crust from freezer, and pour filling into crust.
3. Bake on preheated cookie sheet near center of oven as individual recipe directs, or until filling is done (usually about 35-40 minutes).

For Double-Crust Pie

1. Preheat oven as individual recipe directs (usually about 350°F.).
2. Remove pie crusts from freezer. Invert one frozen crust onto waxed paper. Let thaw until flat, about 10 to 15 minutes.
3. Prepare filling. Pour filling into second crust. Moisten edge of crust.
4. Put flattened crust over filling — paper side up. Remove paper.
5. Tuck top crust edge under bottom crust edge and crimp by pinching with thumb and forefinger.
6. Cut several slits in top crust.
7. Bake on preheated cookie sheet near center of oven as individual recipe directs, or until crust is brown (usually about 45 minutes).

HELPFUL HINTS

- **For Satisfactory Bake Off Results,** preheat oven and cookie sheet as recipes suggest.
- **For Safety,** always bake pie and remove it from the oven on a cookie sheet.
- **If Empty Baked Crust Puffs Or Rises Excessively While Baking,** carefully remove the pie shell from the oven, reprick bottom and sides with a fork, return to the oven and complete baking.
- **To Mend Cracks** in a frozen pie crust, thaw pie crust in pan until dough is soft, wet fingers and press crack together.
- **If Crimp Edge Is Browning Excessively During Baking,** carefully remove pie from the oven, cover edge with 2-3 inch strip of aluminum foil, continue baking as recipe directs.
- **A Regular Size PET-RITZ Pie Crust Shell** may also be used as a top crust on a PET-RITZ "Deep Dish" Pie Crust Shell.
- **To Freeze A Double Crust Fruit Pie After Baking,** cool to room temperature, wrap tightly with aluminum foil and freeze. To serve, thaw wrapped pie at room temperature 30 minutes. Preheat oven to 350°F. Heat unwrapped pie 30 minutes. Cool.

"CHANGE-A-CRUST"

- **Pecan Pie Crust** — Follow directions for empty baked crust, but before baking pie shell sprinkle with 2 to 3 tablespoons chopped pecans. Press pecans into crust and bake.
- **Coconut Pie Crust** — Follow directions for empty baked crust, but before baking sprinkle sides and bottom of crust with 3 to 4 tablespoons flaked coconut. Press coconut into crust and bake.
- **Chocolate Pie Crust** — Follow directions for empty baked crust, but before baking sprinkle pie shell with ⅓ cup semi-sweet

chocolate chips and bake. Remove pie crust from oven and use spoon or knife to spread melted chocolate up the sides of the pie shell, leaving only a very thin layer of chocolate in the bottom of the shell.

- **Lattice Top Pie** — Follow directions for double-crust pie, but before placing top crust over filling, cut crust into strips, about ½-inch wide. Weave strips across filling in lattice pattern. Moisten edges and press to seal. Bake as recipe directs.
- **Glazed Top Crust** — Follow directions for double crust pie, but before baking brush top crust with milk, butter, water or slightly beaten egg and sprinkle lightly with sugar. Bake as recipe directs.

MICROWAVE COOKING

IMPORTANT:

To prepare in microwave, always transfer PET-RITZ Pie Crust Shell to glass or other non-metal pan.

1. If your non-metal pan is 8" or less—use a regular size PET-RITZ Pie Crust Shell.
2. If your non-metal pan is 9" to 11"—use a "Deep Dish" PET-RITZ Pie Crust Shell.
3. Remove PET-RITZ Pie Crust Shell from aluminum pan while **frozen.**
4. Place **frozen** shell in your non-metal pan.
5. Let pie crust thaw. As crust thaws, it will conform to shape of your pan.
6. Gently press crust. Flute edges, if desired. Prick bottom and sides of crust.
7. If a browner color is desired: for dessert pies, brush with vanilla flavoring. Brush crust with Worchestershire sauce for meat pies.
8. Follow manufacturers directions for baking empty pie shell.

MAIN DISH PIES

PIZZA BURGER PIE

Tastes Like A Pizza, Looks Like A Pie

1 PET-RITZ Regular Pie Crust Shell
1 pound lean ground beef
⅓ cup green pepper, chopped
½ cup onion, chopped
¾ cup water
1 can (6 ounces) tomato paste
1½ teaspoon garlic powder
1½ teaspoon Italian seasoning
1½ cups (6 ounces) Mozzarella cheese, shredded

Preheat oven to 400°F. In a large skillet, add beef, pepper and onions. Cook until red color has disappeared. Drain. Stir in water, tomato paste, garlic powder and Italian seasoning. Cover and simmer for 10 minutes. Spread half meat mixture in pie crust. Sprinkle half of the cheese over meat. Layer remaining meat and cheese. Bake on preheated cookie sheet, about 15-20 minutes. Serves 4-6.

SAUSAGE QUICHE

Superb For Brunch

1 PET-RITZ Regular Pie Crust Shell
½ pound bulk pork sausage
½ cup onion, chopped
1½ cups (6 ounces) sharp Cheddar cheese, shredded
2 Tablespoons flour
2 teaspoons parsley flakes
2 eggs, beaten
1 small can (⅔ cup) PET® Evaporated Milk

Preheat oven to 375°F. Fully cook sausage. Drain very well. Combine sausage, onion, cheese, flour, and parsley flakes. Mix well. Spread in unbaked pie crust. Beat together eggs and evaporated milk. Slowly pour over sausage mixture. Bake on preheated cookie sheet 35-40 minutes or until filling is set.

EGG FOO YUNG CASSEROLE

ダイヒットだ!!! (Terrific!)

1 PET-RITZ Regular Pie Crust Shell
½ cup sliced celery
¼ cup sliced green onion
¼ cup chopped green pepper
1 can (4½ ounces) medium shrimp, chopped
  or 1 cup cooked meat (Pork, Beef)
1 cup canned bean sprouts
¼ cup chopped water chestnuts
6 eggs, slightly beaten
1 Tablespoon vegetable oil
*1 recipe brown sauce

In large skillet, saute celery, onion, and green pepper in oil until vegetables are tender, about 5 minutes. Add remaining ingredients. Pour into pie crust. Bake at 350°F. on a preheated cookie sheet until filling is set, about 30 minutes. Spoon Brown Sauce* over pie wedges to serve.

*Brown Sauce

1 cup chicken broth
4 teaspoons cornstarch
2 teaspoons soy sauce

In saucepan, combine ingredients. Bring to a boil, stirring constantly. Cook and stir until smooth and thick.

QUICHE LORRAINE

The Classic

1 PET-RITZ Regular Pie Crust Shell
6 slices bacon, fried and crumbled
1 can (4 ounces) sliced mushrooms, drained
1 cup (4 ounces) Swiss cheese, shredded
½ cup onion, finely chopped
1 Tablespoon flour
½ teaspoon salt
¼ teaspoon garlic powder
2 eggs, beaten
1 small can (⅔ cup) PET Evaporated Milk

Preheat oven to 450°F. Thaw pie crust 10 minutes. Prick bottom and sides thoroughly with fork. Bake on baking sheet about 5 minutes or until partially baked. Remove from oven.

Reduce oven temperature to 325°F. In mixing bowl combine bacon, mushrooms, cheese, onion, flour, salt and garlic powder. Mix until well blended. Pour into pie crust. Beat together eggs and evaporated milk. Slowly pour over bacon mixture. Bake on preheated cookie sheet for 1 hour. Cool 10 to 15 minutes before serving.

VEGETABLE QUICHE

Parmesan Cheese Adds A Zesty Difference—
Terrific As A Side Dish

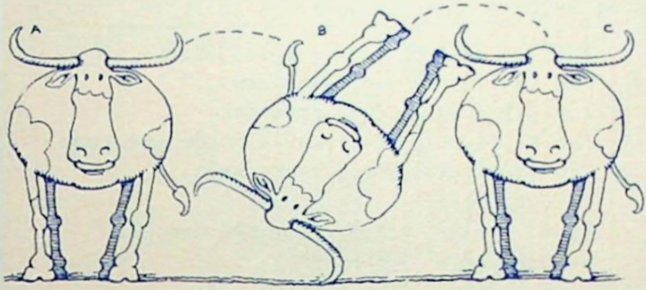
1 PET-RITZ Regular Pie Crust Shell
2 packages (10 ounces each) frozen French style green beans
2 eggs, beaten
¾ cup grated Parmesan cheese
¼ cup milk
⅓ cup butter or margarine, melted
⅓ cup onion, chopped

Preheat oven to 350°F. Prepare green beans according to package directions, cooking only for 4 minutes. Drain. Combine green beans with eggs, cheese, milk, butter or margarine and onion. Mix well. Spread mixture in unbaked pie crust shell. Bake on a preheated cookie sheet for 30 minutes. Cool slightly.

Broccoli Quiche:
Substitute 2 packages (10 ounces each) frozen broccoli for green beans and proceed as above.

Spinach Quiche:
Substitute 2 packages (10 ounces each) frozen chopped spinach for green beans and proceed as above.

BEEF TURNOVERS



Sure To Please Hearty Appetites

2 PET-RITZ Regular Pie Crust Shells
1 pound ground chuck
½ teaspoon garlic powder
1 large tomato, peeled and chopped
(about ¾ cup) (whole canned tomatoes, drained, can be substituted)
1 cup thinly sliced green onion
½ teaspoon salt
¼ teaspoon ground red pepper
½ teaspoon thyme
1 Tablespoon cornstarch
2 Tablespoon dry Sherry
½ cup beef broth
1 teaspoon curry powder

In large skillet, cook meat until browned. Drain fat. Add garlic, tomato, onion, salt, red pepper and thyme. Cook, stirring until most of the liquid has evaporated. Combine cornstarch, Sherry and broth. Add to beef mixture. Cook, stirring until mixture boils and thickens. Cool completely.

Meanwhile, remove pie crusts from freezer. Invert onto waxed paper. Remove aluminum tin. Let thaw until flat, about 15 minutes. Sprinkle ½ teaspoon curry powder over each pie shell. Spread half of meat filling over half of the dough to about 1 inch from edge.

Fold unfilled half over top and crimp edges with tines of fork to seal in filling. Repeat with second shell. With wide spatula transfer to ungreased cookie sheet; slash top in 2 or 3 places. Bake in 425°F. oven until golden brown, about 20 minutes. Makes two turnovers.

CLAM CASSEROLE

A "Maine" Dish Favorite

1 PET-RITZ Regular Pie Crust Shell
1 can (8 ounces) chopped clams
1 can (15 ounces) clam chowder
1 can (10¾ ounces) cream of mushroom soup
1 can (4 ounces) sliced mushrooms, with liquid
1 jar (4 ounces) whole pimentos, chopped
1 medium onion, chopped
¾ cup chopped green pepper
2 teaspoons Worchestershire sauce
Dash liquid pepper
2 cups elbow macaroni, cooked
⅓ cup grated Parmesan cheese

Invert frozen pie crust onto waxed paper. Let thaw until flat, about 10 to 15 minutes.

In 2-quart casserole dish, combine all ingredients except macaroni and cheese. Mix well. Fold in macaroni. Top with grated cheese. Cover with flat pie crust. Crimp edges. Vent crust. Bake in a 400° oven until bubbly and crust is golden brown, about 20 to 25 minutes.

Serves 6 to 8.

PIGS IN A BLANKET

These "Little Pigs" Will Bring Your House Down With Applause

1 PET-RITZ Regular Pie Crust Shell
1 package (5 ounces) fully cooked smoked sausage (16 to a package)

While frozen, invert pie crust shell onto waxed paper. Let thaw until completely flat, about 10 to 15 minutes. With sharp knife, cut pie crust in half and place one half exactly on top of other. Cut double crust into eight equal wedges. This will yield a total of 16 single crust wedges.

Place one sausage at point of a single wedge and roll to widest point. Place seam side down on cookie sheet. Repeat with remaining sausage. Bake at 375°F. until pastry is golden brown, about 12 to 15 minutes. Makes 16 appetizers.

NOTE: If desired, brush each wedge with prepared mustard or ketchup before wrapping around sausage.

Cheese Wrap:
Line pie crust wedges with American cheese before wrapping around sausage.

Sesame Seed Wrap:
Before baking, moisten the top of each wrap with a little water and sprinkle with sesame seeds.

GROUND BEEF CHOW MEIN

A High Protein Main Dish

2 PET-RITZ "Deep Dish" Pie Crust Shells
1 pound ground chuck
½ teaspoon ground ginger
3 Tablespoons soy sauce
1 beef bouillon cube
1 can (4 ounces) mushroom stems and pieces, drained
1 cup liquid (reserved liquid from mushrooms and water to make 1 cup)
1 medium onion, coarsely chopped
1 cup celery, sliced (about 3 large stalks)
1 can (16 ounce) mixed Chinese vegetables, drained
2 Tablespoons cornstarch
2 Tablespoons water

Preheat oven to 400°F. Prepare pie crust shells as directed for double-crust pie.

In a large skillet, brown meat. Drain thoroughly. Add ginger, soy sauce, bouillon, 1 cup liquid, mushrooms, onion, celery and vegetables. Mix well. Combine cornstarch and water. Add to meat and vegetable mixture. Simmer over medium heat 15 minutes. Spoon into bottom pie crust.

Cover with top crust. Seal edges, cut several slits in top crust. Bake on preheated cookie sheet for 30 to 35 minutes.

RUEBEN PIE

A Sandwich in a Pie Shell

1 PET-RITZ "Deep Dish" Pie Crust Shell
1 egg, beaten
⅓ cup PET Evaporated Milk
¾ cup soft rye bread crumbs
(about 1 slice)
¼ cup chopped onion
¼ teaspoon salt
Dash pepper
½ teaspoon prepared mustard
1 can (8 ounces) sauerkraut, drained
and snipped
½ pound ground chuck
1 can (12 ounces) corned beef, flaked
4 ounces Swiss cheese, grated

In mixing bowl, combine egg, milk, bread crumbs, onions, salt, pepper and mustard. Add sauerkraut, ground chuck and corned beef. Mix well. Place half of meat mixture into shell. Sprinkle ½ of cheese over mixture. Cover with remaining meat mixture. Top with cheese. Bake on preheated cookie sheet at 400° until crust is brown and cheese is bubbly, about 25 to 30 minutes.

BEEF & MUSHROOM PIE

A Delicious Variation Of An Olde English Favorite

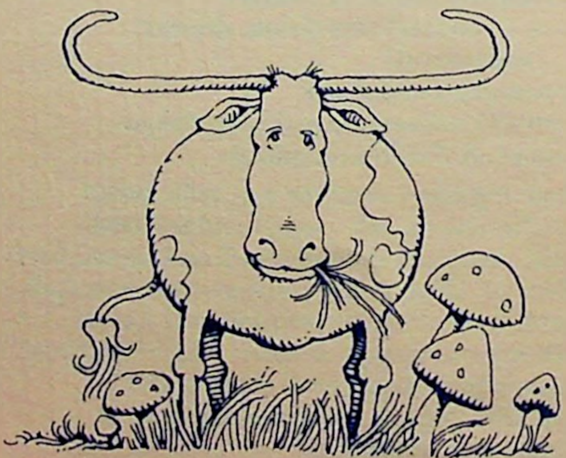
2 PET-RITZ "Deep Dish" Pie Crust Shells
1 pound lean ground beef
1 cup onion, chopped
1 can (4 ounces) sliced mushrooms, drained
1 can (10½ ounces)condensed beef consommé, undiluted
1 teaspoon Worchestershire sauce
1 to 2 teaspoons chopped parsley
½ cup dry red wine (optional)
2 Tablespoons flour*
2 Tablespoons water*

Preheat oven to 400°F. Prepare pie crust shells as directed for double-crust pie.

In large skillet, brown ground beef, onion and mushrooms. Drain. Stir in consommé and Worchestershire sauce. If desired, add wine. Mix flour in water to a paste consistency. Add to ground beef mixture, stirring constantly. Stir and simmer until thickened.

Pour into pie crust. Top with flattened pie crust. Seal edges, cut several slits in top crust. Bake on preheated cookie sheet for 25 minutes, or until browned. Serves 4-6.

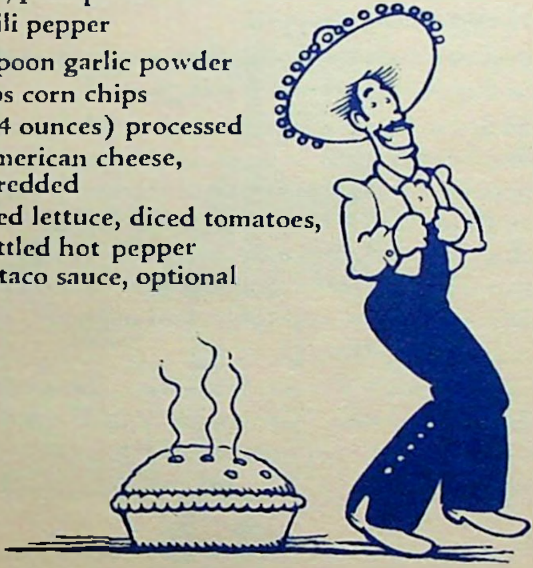
*If wine is included, add 1 additional Tablespoon flour and 1 Tablespoon water when mixing flour and water to a paste consistency.



TACO PIE

Corn Chips Soften As They Bake For A True Taco Flavor

1 PET-RITZ "Deep Dish" Pie Crust Shell, baked
1 pound ground beef
½ cup onion, chopped
1 can (15 ounces) OLD EL PASO® Mexe-Beans (Mexican Chili Beans)
1 can (6 ounces) tomato paste
1 teaspoon Worchestershire sauce
¼ teaspoon salt
½ teaspoon chili powder or ¼ teaspoon chili pepper
¼ teaspoon garlic powder
1½ cups corn chips
1 cup (4 ounces) processed American cheese, shredded
Shredded lettuce, diced tomatoes, bottled hot pepper or taco sauce, optional



Preheat oven to 350°F. Brown ground beef and onion in skillet. Drain. Add beans, tomato paste, Worchestershire sauce, salt and spices. Cook and stir until well mixed and heated through.

Pour ½ of corn chips into baked pie crust. Pour ½ of meat mixture over chips. Repeat layers. Top with cheese. Bake on preheated cookie sheet for about 30 to 35 minutes. Slice into wedges to serve. Top each wedge with shredded lettuce, diced tomatoes, and few drops of bottled hot pepper or taco sauce, if desired. Serves 4-6.

CHICKEN POT PIE

Great For Leftover Chicken Or Turkey

2 PET-RITZ "Deep Dish" Pie Crust Shells
2 Tablespoons butter or margarine
2 Tablespoons flour
½ teaspoon salt
¼ teaspoon thyme
⅛ teaspoon pepper
1 cup chicken broth
¼ cup milk
2 cups cooked chicken (or turkey, if desired), cubed
1 package (10 ounces) frozen peas and carrots, cooked and drained
½ cup onion, chopped

Preheat oven to 425°F. Prepare pie crust shells as directed for double-crust pie.

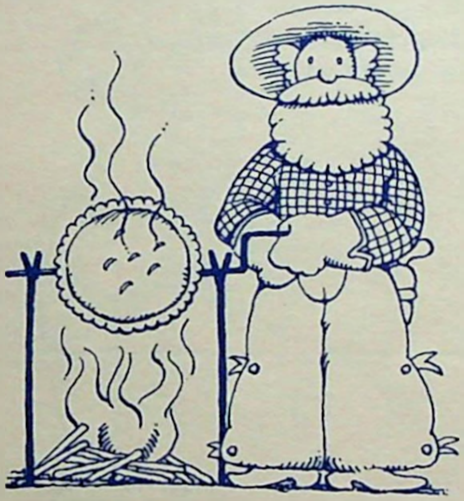
Melt butter or margarine in large skillet over low heat and stir in flour, salt, thyme and pepper. Cook, stirring, until mixture is smooth and bubbly. Remove from heat. Stir in chicken broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken, vegetables and onion. Pour into bottom pie crust.

Cover with top crust. Seal edges, cut several slits in top crust. Bake on preheated cookie sheet 35 to 40 minutes or until crust is brown. Serves 4-6.

BEEFSTEAK PIE

A Pot Roast In A Pie Shell

2 PET-RITZ "Deep Dish" Pie Crust Shells
1 pound round steak, cubed
Salt and pepper
1 cup flour
2 Tablespoons oil or shortening
1 medium potato, sliced
1 cup carrots, sliced (about 4 small carrots)
¼ cup onion, finely chopped
1 Tablespoon parsley, finely chopped
1 teaspoon Worchestershire sauce
1 can (10¾ ounces) cream of mushroom soup, undiluted



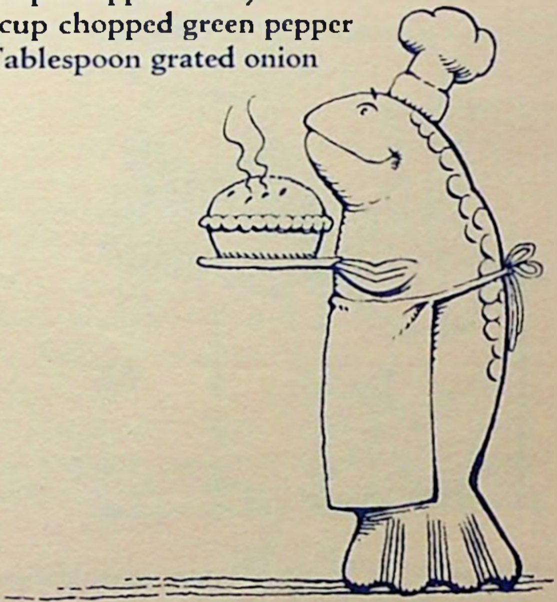
Preheat oven to 325°F. Prepare pie crust shells as directed for double-crust pie.

Season steak with salt and pepper; coat with flour. In large skillet, brown steak in oil. Remove. Place steak, potatoes, carrots, onion and parsley into unbaked pie crust shell. Combine Worchestershire Sauce with mushroom soup and spread evenly over meat mixture. Top with flattened pie crust shell. Seal edges, cut several slits in top crust. Place pie on cookie sheet that has been lined with aluminum foil. (Some boil out may occur as pie bakes.) Bake for 2 hours or until done. Serves 4-6.

TUNA SALAD PIE

"A Crunchy Summertime Salad"

1 PET-RITZ "Deep Dish" Pie Crust Shell, baked
½ cup PET Evaporated Milk
1 package (3 ounces) lemon flavored gelatin
1 cup boiling water
1 package (3 ounces) cream cheese, softened
¼ cup mayonnaise or salad dressing
¼ teaspoon dry mustard
1 Tablespoon MUSSELMAN'S® Apple Cider Vinegar
1 can (9¼ ounces) flaked tuna
2 hard cooked eggs, chopped
⅓ cup chopped celery
¼ cup chopped green pepper
1 Tablespoon grated onion



Freeze evaporated milk in small mixing bowl just until ice crystals form along edge.

Dissolve gelatin in boiling water. Gradually beat in cream cheese and continue beating until completely mixed. Beat in mayonnaise, mustard and vinegar. Refrigerate mixture until just firm. Meanwhile, beat evaporated milk until soft peaks form. Beat gelatin mixture until fluffy. Fold in whipped evaporated milk, tuna, eggs, celery, pepper and onion. Spoon into baked pie crust. Refrigerate several hours until firm.

SAUSAGE & CHEESE WEDGES

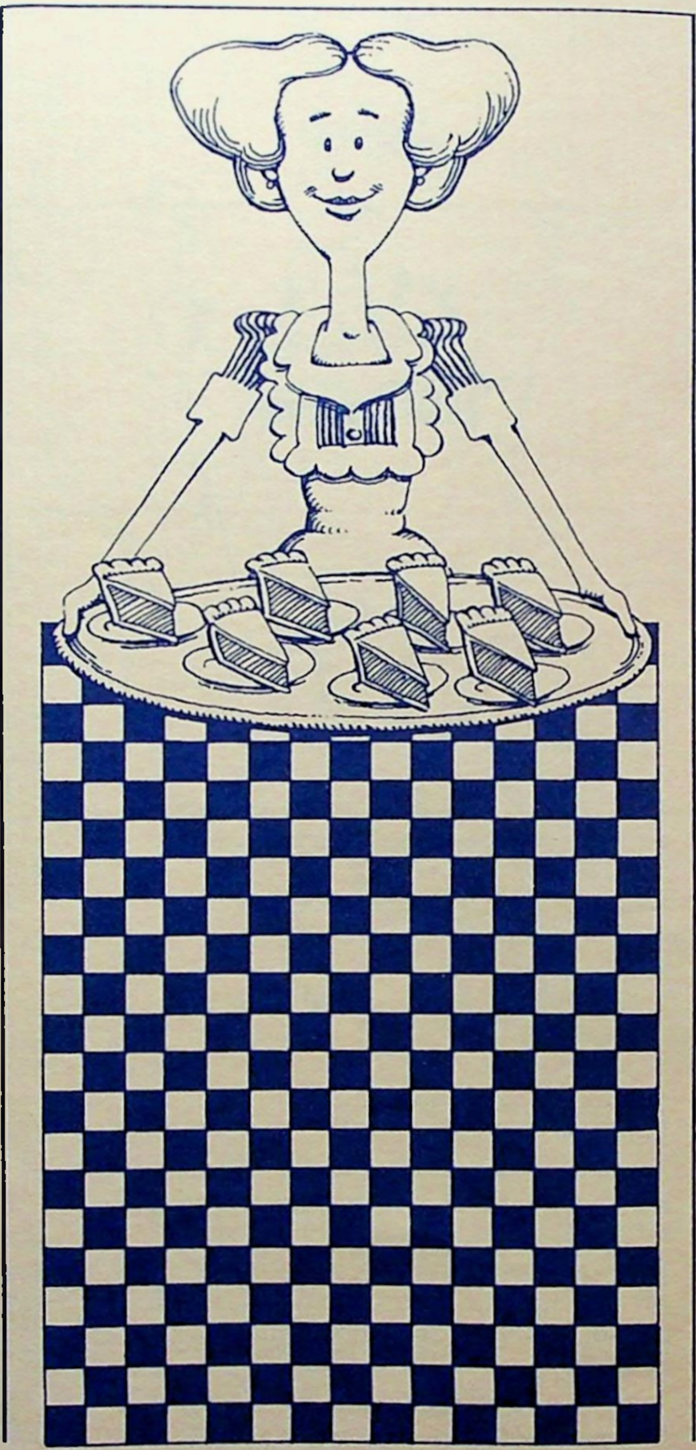
Doubles as a Main Dish or Appetizer

1 PET-RITZ "Deep Dish" Pie Crust Shell
8 ounce package Brown-n-Serve sausage, sliced
2 cups (8 ounces) grated Swiss cheese
4 eggs, slightly beaten
¾ cup milk
2 Tablespoons each, chopped onion and green pepper
½ teaspoon salt
½ teaspoon oregano
¼ teaspoon pepper

Transfer frozen pie crust to 10" baking dish. Allow to thaw about 10 minutes. Gently press softened shell to sides of baking dish. Arrange sausage over pie shell; sprinkle with cheese. Combine milk, eggs, onion, green pepper, and seasonings. Pour milk mixture over cheese.

Bake in preheated oven at 400° until golden brown, about 20 to 25 minutes.

DESSERT PIES



BUTTERSCOTCH PIE

A rich tasting dessert in no time.

1 PET-RITZ Regular Pie Crust Shell, baked
1 package (3¾ ounces) Butterscotch flavor pudding
2 cups milk
1 cup PET WHIP Non-Dairy Whipped Topping, thawed
2 Tablespoons chopped FUNSTEN® Pecans (optional)

Prepare pudding following directions on package. Cool. Fold in PET WHIP. Spoon into baked pie crust. Sprinkle with chopped pecans. Refrigerate several hours.

NOTE: Any favorite pudding may be substituted.

PECAN PIE

A Rich Southern Dessert

1 PET-RITZ Regular Pie Crust Shell
3 eggs
1 cup light or dark corn syrup*
½ cup granulated or firmly packed brown sugar*
1 Tablespoon melted butter or margarine
⅛ teaspoon salt
1 cup FUNSTEN® Pecan halves
½ teaspoon vanilla

Beat eggs slightly. Stir in syrup, sugar, butter and salt. Add pecans and vanilla. Pour into pie crust. Bake on preheated cookie sheet at 400°F. until set in center when gently shaken, about 35 to 40 minutes. Pecans will float to the top. Cool. Makes 6 to 8 servings.

*If light corn syrup is used, use brown sugar. If you use dark corn syrup, use granulated sugar.

ALMOND MERINGUE PIE

When the topping turns to gold, it's ready for the table.

1 PET-RITZ Regular Pie Crust Shell, baked
⅔ cup sugar
¼ cup cornstarch
½ teaspoon salt
2½ cups milk
3 eggs, separated
1 teaspoon almond extract
dash salt
3 Tablespoons sugar
¼ cup FUNSTEN slivered Almonds, toasted

In large saucepan, combine sugar, cornstarch, salt, milk and egg yolks. Cook, stirring constantly until thickened. Cool. Stir in almond extract. Pour into baked shell. Meantime, beat egg whites and salt until frothy; gradually add sugar and continue beating until stiff peaks form. Spoon meringue over filling, sealing at edge of crust. Sprinkle with toasted almonds. Bake on preheated cookie sheet at 350°F. until golden, about 10-15 minutes.

RAISIN PIE

A natural sun-ripened taste.

1 PET-RITZ Regular Pie Crust Shell
2 eggs, slightly beaten
1 cup granulated sugar
½ cup butter or margarine, melted and cooled
1 Tablespoon vinegar
½ cup chopped FUNSTEN Pecans
½ cup flaked coconut
½ cup golden seedless raisins
PET WHIP Non-Dairy Whipped Topping, thawed

In mixing bowl combine eggs, sugar and butter. Add vinegar; mix thoroughly. Stir in pecans, coconut and raisins. Pour into pie crust. Bake on preheated cookie sheet in 300° oven, until delicately browned, about 1 hour and 15 minutes. Cool. Garnish with PET WHIP just before serving.

CHEWY MACAROON PIE

Separates Into a Macaroon Crust And Creamy Filling As it Bakes

1 PET-RITZ Regular Pie Crust Shell
2 eggs, separated, at room temperature
¼ teaspoon salt
1 cup sugar
¼ cup milk
2 Tablespoons butter or margarine, melted
1 teaspoon lemon juice
¼ teaspoon almond extract
1 cup flaked coconut

Preheat oven to 375°F. Beat egg yolks and salt together. Gradually add sugar until blended. Beat in milk, butter, lemon juice and almond extract. Set aside.

Beat egg whites until stiff. Fold beaten egg whites and coconut into egg yolk mixture. Pour filling into unbaked pie crust shell. Bake on preheated cookie sheet until lightly browned and firm to touch, about 40 minutes. Cool before serving.

MILLION DOLLAR PIE

Pineapple, Cherries And Pecans Surrounded By A Rich, Creamy Filling

1 PET-RITZ Regular Pie Crust Shell, baked
1 cup powdered sugar
¼ cup flour
¼ cup butter or margarine, softened
1 egg
½ teaspoon vanilla
¼ teaspoon salt
2 cups PET WHIP Non-Dairy Whipped Topping, thawed
1 cup (8 ounces) crushed pineapple, drained
½ cup FUNSTEN Pecans, chopped
¼ cup maraschino cherries, chopped

In large mixing bowl, stir together powdered sugar and flour. Cut in softened butter or margarine and mix well. Add egg, vanilla and salt. Beat until smooth and creamy. Fold in remaining ingredients, one at a time, mixing well after each addition.

Pour mixture into baked pie shell. Chill three hours or until set.

SHERBET PIE

The Flavor Of Your Choice By
Changing Only Two Ingredients

1 PET-RITZ Regular Pie Crust Shell, baked
3 eggs, separated, at room temperature
½ cup sugar
2 cups PET WHIP Non-Dairy Whipped Topping, thawed
⅓ cup lime juice
Few drops green food coloring

Beat egg whites until frothy. Gradually add sugar and continue beating until stiff peaks form. Beat in egg yolks, lime juice and food coloring. Fold in PET WHIP.

Spoon into baked pie crust. Freeze several hours or until firm. Serve frozen. Re-freeze unused portion.

VARIATIONS:

Lemon: Substitute ⅓ cup lemon juice for lime juice and yellow food coloring for green.

Pineapple: Substitute ⅓ cup frozen concentrated pineapple juice, thawed and undiluted for lime juice and appropriate food colorings.

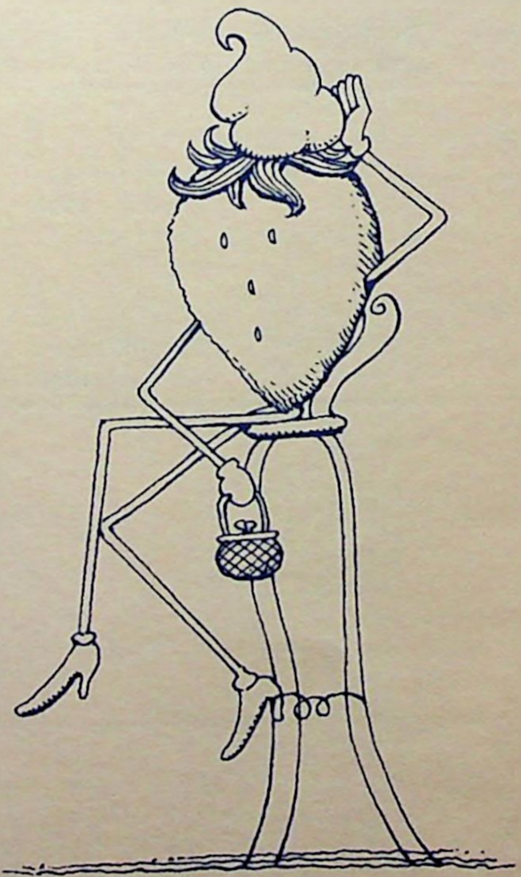
Orange: Substitute ⅓ cup frozen concentrated orange juice, thawed and undiluted for lime juice and appropriate food colorings.

STRAWBERRY PARFAIT PIE

Summertime Splendor

1 PET-RITZ Regular Pie Crust Shell, baked
1 quart strawberry ice cream, slightly softened
3/4 cup strawberry preserves
1 container PET WHIP Non-Dairy Whipped Topping, thawed

Spread ice cream into baked pie crust. Cover with strawberry preserves. Spoon PET WHIP over preserves. Garnish with several teaspoons of additional strawberry preserves. Freeze until firm. To serve, allow pie to stand at room temperature about 10 minutes.



CHERRY PINEAPPLE PIE

A Tropical Twist To A Family Favorite

2 PET-RITZ "Deep Dish" Pie Crust Shells
1 can (21 ounces) MUSSELMAN'S Cherry Pie Filling
1 cup (8 ounces) crushed pineapple, drained
2 Tablespoons brown sugar, packed
PET WHIP Non-Dairy Whipped Topping, thawed

Preheat oven to 350°F. Prepare pie crust shells as directed for double-crust pie.

Stir together pie filling, pineapple and brown sugar. Spread filling in bottom pie crust. Cover pie with top crust and sprinkle with granulated sugar.

Bake on a preheated cookie sheet 60 minutes or until golden. Serve slices garnished with PET WHIP.

PEANUT BUTTER PIE

Kids love it.

1 PET-RITZ "Deep Dish" Pie Crust Shell, baked
3 cups milk
3 egg yolks
1 cup sugar
½ cup cornstarch
¼ teaspoon salt
½ cup smooth peanut butter
1 cup PET WHIP Non-Dairy Whipped Topping, thawed
½ cup chopped peanuts

In heavy 2-quart saucepan, combine egg yolks and milk. Combine sugar, cornstarch and salt. Mix well. Stir into egg mixture. Cook, stirring constantly until thickened. Chill.

Stir peanut butter into chilled mixture.

Pour into baked pie crust. Spoon PET WHIP around edges and garnish with peanuts. Refrigerate several hours.

FUDGE SUNDAE PIE

Smooth, Rich, Delicious.

1 PET-RITZ "Deep Dish" Pie Crust Shell, baked
1 cup PET Evaporated Milk
1 cup (6 oz.) semi-sweet chocolate pieces
¼ teaspoon salt
1 cup miniature marshmallows
1 quart vanilla ice cream, slightly softened
FUNSTEN Pecans, coarsely chopped

In a heavy 1-quart saucepan, combine evaporated milk, chocolate pieces and salt. Stir over low heat until chocolate melts completely and mixture thickens. Remove from heat. Add marshmallows to chocolate mixture, stirring constantly until marshmallows are melted and mixture is smooth. Cool to room temperature. Spread half of ice cream into baked pie crust. Cover with half of chocolate mixture. Repeat with remaining ice cream and chocolate. Top with pecans. Freeze until firm, at least 5 hours.

PUMPKIN PIE

A Slice Of American Heritage

1 PET-RITZ "Deep Dish" Pie Crust Shell
1 cup brown sugar, firmly packed
1 Tablespoon flour
1 Tablespoon pumpkin pie spice
½ teaspoon salt
1 egg, slightly beaten
1 can (16 ounces) or 1½ cups cooked pumpkin
1 can (1⅔ cup) PET Evaporated Milk
PET WHIP Non-Dairy Whipped Topping, thawed

In large bowl, mix brown sugar, flour, spice and salt. Stir in egg. Beat in pumpkin and evaporated milk until smooth. Pour into pie crust. Bake on preheated cookie sheet in a 375° oven 50 to 55 minutes or until knife inserted 2 inches from edge comes out clean. Serve warm or cold. Top with whipped topping.

BANANA CHIFFON

"Fluffy Banana Flavor"

1 PET-RITZ "Deep Dish" Pie Crust Shell, baked
1 envelope unflavored gelatin
½ cup sugar
¼ cup water
3 eggs, separated
3 Tablespoons frozen orange juice, undiluted
1½ Tablespoons lemon juice
1 cup mashed bananas, about 2 large
Dash salt
½ cup PET WHIP Non-Dairy Whipped Topping, thawed

In a large pan, combine ¼ cup of sugar, water and egg yolks; mix well. Place pan over boiling water and beat until thick and lemon colored, about 5 to 10 minutes. Remove from boiling water. Stir in juices. Refrigerate until cool and mixture thickens. Fold in bananas. Meantime, beat egg whites and salt until frothy. Continue beating, gradually adding the remaining ¼ cup of sugar until stiff peaks form. Fold egg whites and PET WHIP into chilled banana mixture. Spoon into baked pie crust. Chill several hours. If desired, garnish with additional bananas.

ORANGE-PINEAPPLE PIE

A Refreshing Summer Dessert With Hawaiian Fruit Flavor

1 PET-RITZ "Deep Dish" Pie Crust Shell
1 cup sifted all-purpose flour
½ cup butter or margarine, softened
⅓ cup firmly packed brown sugar
1 cup quick-cooking rolled oats
¼ cup flaked coconut
⅓ cup granulated sugar
1 Tablespoon cornstarch
⅓ cup frozen orange juice concentrate, (½ of 6 ounce can)
1 can (16 ounces) orange and pineapple sections, reserving the syrup

Let pie crust thaw in pan 10 minutes. Combine flour and brown sugar; cut in butter until mixture resembles fine crumbs. Stir in oats and coconut. Divide mixture and press half on bottom and sides of pie crust. Meanwhile, in saucepan, combine granulated sugar and cornstarch. Blend in orange juice and reserved fruit syrup. Cook and stir until bubbly. Stir in fruit. Pour over crumb mixture. Sprinkle with reserved crumbs. Bake on a preheated cookie sheet in a 350° oven for 30 to 35 minutes.

CRUMB TOP APPLE PIE

America's Most Favorite Pie

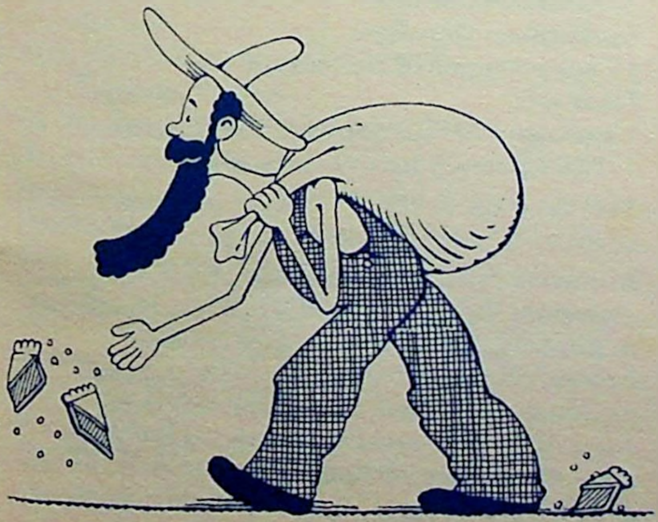
1 PET-RITZ "Deep Dish" Pie Crust Shell
1 cup sugar
3 Tablespoons flour
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
Dash salt
4 cups thinly sliced apples
1 teaspoon grated lemon peel
2 Tablespoons butter or margarine

Combine sugar, flour, cinnamon, nutmeg and salt. Toss lightly with apple slices. Pour into pie crust. Sprinkle with lemon peel. Dot with butter. Bake on preheated cookie sheet in a 425°F. oven for 20 minutes. Cover with crumb topping.* Continue baking until apples are tender, about 20 to 25 minutes.

*Crumb Topping:

½ cup flour
3 Tablespoons sugar
¼ teaspoon cinnamon
¼ cup butter or margarine

Combine flour, sugar and cinnamon. Cut in butter until mixture forms coarse crumbs.



FRESH PEACH PIE

2 PET-RITZ "Deep-Dish" Pie Crust Shells
¾ cup sugar
3 Tablespoons flour
¼ teaspoon nutmeg
Dash salt
4 cups sliced fresh peaches
2 Tablespoons butter or margarine
½ teaspoon grated orange rind (optional)

Preheat oven to 400°F. Prepare pie crust shells as directed for double-crust pie.

In mixing bowl, combine sugar, flour, nutmeg and salt. Add peaches and mix lightly. Dot with butter. Sprinkle orange rind over peaches. Top with flattened pie crust. Seal edges, cut several slits in top crust. Bake on a preheated cookie sheet for 40 to 45 minutes, or until lightly browned. Cool before serving.

BLUEBERRY PIE

2 PET-RITZ "Deep Dish" Pie Crust Shells
¾ cup sugar
3 Tablespoons flour
½ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon grated lemon rind
Dash salt
1 package (20 ounces) frozen blueberries
3 Tablespoons butter or margarine

Preheat oven to 400°F. Prepare pie crust shells as directed for double-crust pie.

In mixing bowl, combine sugar, flour, nutmeg, cinnamon, lemon rind and salt. Place blueberries in pie crust. Sprinkle flour mixture over berries. Dot with butter. Top with flattened pie crust. Seal edges, cut several slits in top crust. Bake on a preheated cookie sheet about 40 to 45 minutes, or until browned. Cool before serving.

CHOCOLATE PEPPERMINT PIE

1 PET-RITZ Graham Cracker Pie Crust Shell
½ cup softened butter or margarine
¾ cup sugar
3 ounces unsweetened chocolate, melted
1 teaspoon vanilla
¾ teaspoon peppermint extract
3 eggs
1 cup PET WHIP Non-Dairy
Whipped Topping
Chocolate shavings

In bowl, beat butter until creamy. Gradually add sugar and beat until light and fluffy. Beat in chocolate, vanilla, and peppermint. Add eggs one at a time, beating about two minutes after each addition. Fold in PET WHIP. Spoon into graham shell. Sprinkle with chocolate shavings. Refrigerate at least four hours or over night.

BANANA SPLIT PIE

1 PET-RITZ Graham Cracker Pie Crust Shell
1 package (8 ounces) cream cheese
1 cup granulated sugar
2 medium bananas
1 can (15½ ounces) crushed pineapple, drained
PET WHIP Non-Dairy Whipped Topping, thawed
¼ cup chopped FUNSTEN Pecans

Bring cream cheese to room temperature. In mixing bowl, beat cheese until light. Gradually add sugar and continue beating about 3 minutes. Spread over bottom of graham shell. Slice bananas over cheese mixture. Spoon crushed pineapple on top of bananas. Cover with PET WHIP. Sprinkle with nuts. Refrigerate at least 4 hours or over night.

NOTE: If desired, garnish with maraschino cherries.

PISTACHIO DELIGHT

An unusual dessert for discriminating tastes

1 PET-RITZ Graham Cracker Pie Crust Shell
2 packages (3 ounces each) cream cheese
PET WHIP Non-Dairy Whipped Topping, thawed
½ cup chopped FUNSTEN almonds
1½ cups milk
1 package (3¾ ounce) Instant Pistachio Pudding and Pie Filling
¼ cup slivered almonds — garnish

In bowl beat cream cheese until light and fluffy. Add ½ cup almonds, mix thoroughly. Fold in one cup of the PET WHIP. Spread over bottom of graham shell. Meanwhile, follow label directions on pudding box for making pie filling using 1½ cups milk for liquid. Cover cream cheese mixture. Spread remaining PET WHIP over pudding. Garnish with slivered almonds.

LIME WHIP PIE

A Cool Creamy Summer Cooler

1 PET-RITZ Graham Cracker Pie Crust Shell
1 can (6 ounces) frozen limeade, thawed
1 can (14 ounces) sweetened condensed milk
PET WHIP Non-Dairy Topping, thawed
2 Tablespoons chopped maraschino cherries (optional)

In mixing bowl, gradually combine limeade and sweetened condensed milk. Mix thoroughly. Fold in PET WHIP, until well blended. Pour filling into graham shell. Chill several hours, until firm.

To serve: Garnish with chopped maraschino cherries.

NOTE: Lemonade can be substituted for limeade.

CHOCOLATE PEANUT PIE

Chocolatey, Rich Tasting

1 PET-RITZ Graham Cracker Pie Crust Shell
1 quart vanilla ice cream, softened
1 cup PET WHIP Non-Dairy
Whipped Topping, thawed
½ cup peanut butter
1 cup chopped peanuts
*1 recipe Hot Fudge Sauce

Combine ice cream, PET WHIP, peanut butter and ½ cup of peanuts. Mix thoroughly. Spoon into graham shell. Top with remaining peanuts. Freeze until firm, several hours or over night. Serve with chocolate sauce.

*Hot Fudge Sauce
1 cup (6 ounce package) semi-sweet chocolate
¾ cup PET Evaporated Milk
¼ cup sugar

Combine ingredients in heavy saucepan. Stir over low heat until chocolate melts completely. Cool. Makes 1 cup.

EGG NOG WEDGES

"A Delicious New Year's Dessert For All Year"

1 PET-RITZ Graham Cracker Pie Crust Shell
1 package (3¾ ounce) instant vanilla pudding
and pie filling
1½ cups eggnog
1½ cups PET WHIP Non-Dairy
Whipped Topping, thawed

In mixing bowl, prepare pudding mix following directions using eggnog as the liquid. Fold PET WHIP into pudding mixture.
Spoon into graham shell.
Freeze until firm, about three hours.

To serve: Let stand at room temperature 15-20 minutes or in refrigerator over night. Garnish with candied cherries.

DAIQUIRI PIE

Refreshing Lime Taste

1 PET-RITZ Graham Cracker Pie Crust Shell
1 cup granulated sugar
1 envelope unflavored gelatin
½ teaspoon salt
3 eggs, separated
½ cup lime juice
¼ cup water
1 teaspoon grated lime peel (optional)
Few drops green food coloring
½ cup light rum
PET WHIP Non-Dairy Whipped
Topping, thawed

In sauce pan combine ⅔ cup sugar, gelatin and salt. Blend egg yolks, lime juice and water together. Mix with dry ingredients. Bring mixture to boil; cook, stirring for 1 minute. Cool. Stir in lime peel, food coloring and rum. Chill mixture until syrupy. Meanwhile beat egg whites until foamy. Add remaining ⅓ cup sugar and beat until stiff. Fold egg whites into lime mixture. Pour into graham shell. Chill until firm, about 2 hours.

Garnish with PET WHIP and lime slices.

PET-RITZ PIE SHELLS

Each recipe in this cookbook was prepared and tested especially for use with one of these quality products from
THE PET-RITZ® PIE CRUST FAMILY

- **PET-RITZ Regular 9-inch Pie Crust Shells** are available in two package sizes: 10 oz. size containing two crusts per package and 25 oz. size containing five crusts per package. One **PET-RITZ Regular Pie Crust Shell** will hold approximately 1⅓ cups of filling.

- **PET-RITZ "Deep Dish" 9-inch Pie Crust Shells** are available in a 12 oz. package containing two crusts per package. One **PET-RITZ Deep Dish Pie Crust Shell** will hold approximately 3 cups of filling.

- **PET-RITZ 9-inch Graham Cracker Crusts** are available in a 10 oz. package containing two crusts per package. One **PET-RITZ Graham Cracker Crust** will hold approximately 1⅔ cups of filling.

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